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Card No.

Card No.

Cookies (Mixes)

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GENERAL INFORMATION REGARDING COOKIES**TYPES:**

1. Sliced cookies are made from a stiff dough that is generally formed into a roll, sliced, and baked on sheet pans. Care should be taken not to overmix the dough or incorporate extra flour during mixing because this will toughen the cookies. These cookies also can be rolled out and cut into squares, circles, or fancy shapes. The method of forming the dough into a roll and then slicing the roll into uniform pieces saves time and eliminates the problem of leftover dough. It is very important that the roll be uniform and that the slices be of the same thickness to ensure even baking of the cookies.
2. Drop cookies are made from a soft dough. A spoon or pastry bag may be used to drop the cookies onto the sheet pans. Drop cookies should all be the same size to ensure even baking.
3. Bars are baked and then generally cut while warm to avoid breakage. They may be formed from rolls of dough flattened in a sheet pan (See illustration) or from dough spread into a sheet pan before baking.
4. Brownies are very rich cookies. The batter is quite heavy and must be smoothed in the sheet pan to ensure an even thickness.

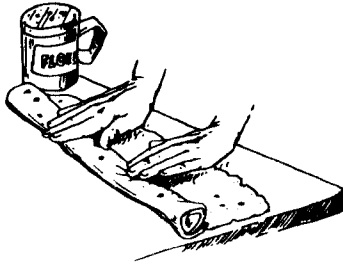
GUIDELINES FOR SUCCESSFUL COOKIE BAKING

1. DO NOT use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb) designed for baking.
2. Follow the recipe instructions regarding greasing pans as some cookies require a greased pan for baking but other cookies have enough fat in the dough to eliminate the need for greasing the pan. Heavy greasing encourages spreading of the cookies. Use cool, clean sheet pans because cookie dough will melt and spread too much if a hot sheet pan is used.

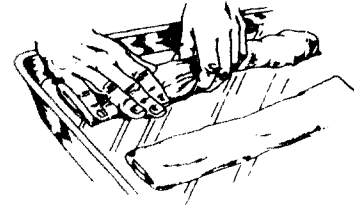
3. If cookies are to be cut into special shapes, the dough should be rolled out to $\frac{1}{4}$ to $\frac{1}{2}$ inch thickness on a lightly floured board, cut into the desired shapes, and baked as directed in the basic recipe. If cookie cutters are not available, an empty can of the desired size may be used. The can should have both ends removed, be thoroughly cleaned, and have the edges smoothed before it is used.
4. To cut a roll of cookie dough into even slices, it is suggested that a clean piece of wood or metal be notched according to the width desired for each cookie, and be used as a guide in slicing. For sliced cookies, a dough scraper should be used to cut the roll of cookie dough.
5. Make each cookie the same size and thickness. Space them evenly on the pan to ensure uniform baking. Cookies may be flattened with the bottom of a small can or glass dipped in sugar. Cookies may also be flattened with a fork to make a crisscross design on the top.
6. If less than a full pan of cookies is to be baked, the cookies should be spaced evenly in the center of the pan to ensure even baking.
7. Avoid overbaking cookies. Always test for doneness. Overbaked cookies become dry and lose their flavor rapidly.
8. Most cookies should be loosened from the pans and removed to other pans or racks to cool. Cookies will continue to bake if left on the hot pans and will be difficult to remove when cool.

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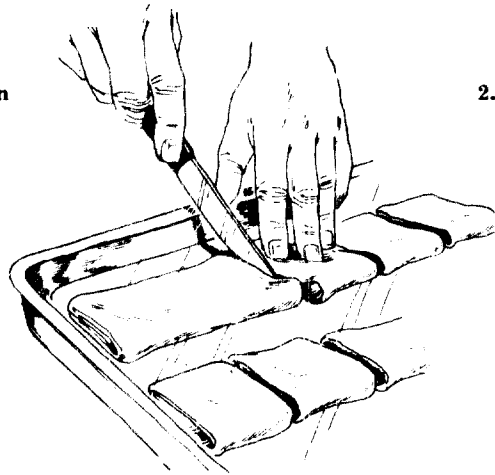
DIRECTIONS FOR MAKE-UP OF ROLLED BAR COOKIES



1. Form dough strips for fruit bars on floured board



2. Flatten to desired thickness



3. Cut baked fruit bars

APPLE CAKE BROWNIES

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Brownie
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb 8 oz	2 $\frac{1}{2}$ qt.		1. Sift together flour, salt, baking powder, baking soda, and cinnamon. Set aside for use in Step 4.
Salt.	1 $\frac{1}{4}$ oz. . .	2 tbsp.		
Baking powder.	1 oz.	2 $\frac{1}{3}$ tbsp		
Baking soda.	$\frac{3}{4}$ oz. . . .	1 $\frac{2}{3}$ tbsp		
Cinnamon, ground. .	$\frac{1}{2}$ oz. . . .	2 tbsp.		
Shortening.	1 lb 8 oz	3 $\frac{1}{2}$ cups		2. Cream shortening and sugar in mixer bowl 4 minutes at medium speed.
Sugar, granulated. .	4 lb.	9 $\frac{2}{3}$ cups		
Eggs, whole, slightly beaten	1 lb 2 oz	2 $\frac{1}{4}$ cups (11 eggs)		3. Add eggs and vanilla to creamed mixture; beat 2 minutes at medium speed. Scrape down bowl.
Vanilla.	2 oz.	$\frac{1}{4}$ cup.		
				4. Add dry ingredients to creamed mixture while beating at low speed.
Apples, canned, sliced, drained, chopped	6 lb 12 oz	3 qt (1-No. 10 cn)		5. Add apples, nuts, and raisins to mixture. DO NOT OVERMIX. Mixture will be thick.
Nuts, unsalted, chopped	1 lb.	1 qt.		
Raisins.	8 oz.	1 $\frac{1}{2}$ cups		
				6. Spread one half of mixture into each greased and floured pan.
				7. Bake about 40 minutes or until done.
				8. Cool; cut 6 by 9.

NOTE: In Step 5, 3 lb 6 oz (1/2-No. 10 cn) canned applesauce or 11 oz (1/2-No. 2 1/2 cn) canned, instant applesauce rehydrated with 4 1/2 cups water may be used.

VARIATION

- 1. APPLE CAKE BROWNIES (GINGERBREAD CAKE MIX):** Omit Steps 1 through 4. Use 10 lb (2-No. 10 cn) Gingerbread Mix. Prepare according to instructions on container. See Guidelines for Using Cake Mixes (Recipe No. G-G-3) for more detailed instructions. Follow Steps 5 through 8.

BROWNIES

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Brownie	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Flour, wheat, general purpose, sifted	2 lb 12 oz	2 ³ / ₄ qt...	1. Place flour, sugar, cocoa, baking powder and salt in mixer bowl; blend well at low speed 1 minute.	
Sugar, granulated...	5 lb 8 oz..	3 qt....		
Cocoa.....	1 lb 6 oz..	1 ³ / ₄ qt...		
Baking powder.....	1 oz.....	2 ¹ / ₃ tbsp		
Salt.....	2/3 oz....	1 tbsp...	2. Add shortening, eggs, syrup, and vanilla to dry ingredients. Mix at low speed 1 minute; scrape down bowl. Mix at medium speed 2 minutes or until thoroughly blended.	
Shortening.....	2 lb 12 oz	1 ¹ / ₂ qt..		
Eggs, whole.....	2 lb 12 oz	5 ¹ / ₄ cups (28 eggs)		
Syrup, blended.....	1 lb 15 oz	2 ² / ₃ cups		
Vanilla.....	1 ¹ / ₂ oz....	3 tbsp...	3. Add nuts to batter; mix at low speed 30 seconds. 4. Spread 9 lb 4 oz (4 ³ / ₄ qt) batter each greased pan. 5. Bake 40 to 45 minutes or until done. DO NOT OVERBAKE. 6. Cool; cut 6 by 9.	
Nuts, unsalted, chopped	1 lb 8 oz..	1 ¹ / ₂ qt...		

- NOTE: 1. In Step 5, brownies are done when a toothpick inserted into center of baked brownies comes out clean.
2. In Step 5, if convection oven is used, bake at 325°F. 25 to 30 minutes or until done on high fan, open vent.

VARIATIONS

1. **BROWNIES (CHOCOLATE BROWNIE MIX):** Omit Steps 1 through 6. Use 15 lb (3-No. 10 cn) Chocolate Brownie Mix. Prepare according to instructions on container.
NOTE 1: 1 lb 8 oz (1½ qt) unsalted, chopped nuts may be added before panning batter.
NOTE 2: If microwave-convection is used, use 4 half sheet pans (13 by 18 inches); place 4 lb 7 oz (7½ cups) batter in each greased pan. Bake at 350°F. 20 minutes with 40% microwave power for last 9 minutes. Cool; cut 5 by 5.
2. **PEANUT BUTTER BROWNIES:** Follow Step 1. In Step 2, reduce shortening to 1 lb (2¼ cups); add 3 lb (5¼ cups) peanut butter. Follow Step 3. In Step 4, spread 9 lb 15 oz (4¼ qt) batter into each greased pan. Follow Steps 5 and 6.

BUTTERSCOTCH BROWNIES

YIELD 100 Portions (2 Pans)				EACH PORTION: 1 Brownie
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	5 lb.	1 1/4 gal.	1. Sift together flour, baking powder and salt. Set aside for use in Step 3.
Baking powder.	4 oz.	9 tbsp.	
Salt.	2/3 oz.	1 tbsp.	
Sugar, brown, packed	6 lb.	12 3/4 cups	2. Place brown sugar in mixer bowl; add hot butter or margarine. Beat about 2 minutes at low speed until smooth and well blended.
Butter or margarine, melted, hot	1 lb 12 oz	3 1/2 cups	
Eggs, whole.	2 lb.	3 3/4 cups (20 eggs)	3. Add eggs and vanilla; beat at medium speed 8 minutes. Scrape down bowl. Add dry ingredients to mixture in mixer bowl; beat 2 minutes at low speed or until well blended. Scrape down bowl.
Vanilla.	1/4 cup.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Nuts, unsalted, chopped	1 lb 8 oz	1 1/2 qt.	4. Fold nuts into batter. 5. Spread 3 1/4 qt (about 8 lb 2 oz) batter into each greased and floured pan. 6. Bake 40 to 45 minutes or until done. DO NOT overbake. 7. Cut 6 by 9 while warm.

NOTE: In Step 6, if convection oven is used, bake at 300°F., 35 to 40 minutes or until done on low fan, closed vent.

CHEWY NUT BARS**YIELD: 100 Portions (2 Pans)****EACH PORTION: 2 Bars****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 12 oz	1 ³ / ₄ qt.	1. Sift together flour, baking powder and salt . Set aside for use in Step 3.
Baking powder.	1 oz.	2 ¹ / ₃ tbsp	
Salt.	1 oz.	1 ² / ₃ tbsp	
Eggs, whole	3 lb 3 oz.	1 ¹ / ₂ qt	2. Place brown sugar, eggs and vanilla in mixer bowl. Beat at low speed 1 minute, then at medium speed 2 to 3 minutes or until smooth.
Sugar, brown packed.	5 lb	10 ³ / ₄ cup..	
Vanilla	1 oz	2 tbsp.	
				3. Add flour mixture; mix at low speed 1 minute or until well blended.
Walnuts, shelled, chopped	3 lb 8 oz	3 ¹ / ₂ qt.	4. Add nuts; mix 1 minute at low speed. 5. Spread about 6 lb 10 oz batter into each well greased pan. 6. Bake 30 minutes or until done. 7. Cook; cut 6 by 18.

NOTE: In Step 6, if convection oven is used, bake at 325°F 20 minutes on low fan, open vent.

VARIATION

1. CONGO BARS: In Step 1, increase flour to 3 lb (3 qt) . In Step 2, reduce eggs to 2 lb (3 3/4 cups-20 eggs). Add 1 lb 8 oz (3 cups) salad oil. In Step 4, reduce nuts to 8 oz (2 cups). Add 1 lb 8 oz (2-12 oz pk) semisweet chocolate baking chips or chocolate flavored baking chips to mixture. In Step 5, spread about 6 lb 11 oz batter into each well greased pan. Follow Steps 6 through 7. Note: If convection oven is used, bake at 325°F 25 minutes on low fan. Open vent.

SHORTBREAD COOKIES**YIELD: 100 Portions (6 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter, softened. . .	4 lb.	2 qt.	1. Place butter in mixer bowl; beat at medium speed until creamy.
Sugar, granulated	2 lb 4 oz	1 ¹ / ₄ qt.	2. Gradually add sugar; continue beating until light and fluffy, about 5 minutes.
Flour, wheat, general purpose, sifted	5 lb 8 oz	5 ¹ / ₂ qt.	3. Add flour; mix until blended. 4. Divide dough into 10 pieces, about 1 lb 2 oz each. Form into rolls; chill; slice each roll into 20 pieces. 5. Place in rows, 5 by 7, on ungreased pans. 6. Bake about 18 minutes or until cookies are firm but not browned.

NOTE: Butter should be used for characteristic flavor.**REVISION**

CRISP TOFFEE BARS

H. DESSERTS (COOKIES) No. 6

YIELD: 100 Portions (2 Pans)				EACH PORTION: 2 Bars	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Butter or margarine Sugar, brown, packed Vanilla.....	2 lb 8 oz 3 lb....	1 1/4 qt. ... 3 1/3 cups 2 tbsp....	1. Place butter or margarine in mixer bowl; cream at medium speed 5 minutes. Add brown sugar and vanilla; continue to beat 5 minutes or until light and fluffy.	
Flour, wheat, general purpose, sifted	3 lb....	3 qt....	2. Add flour to mixture. Mix 1 minute at low speed or until thoroughly blended. Mixture will be stiff.	
Chocolate, cooking, cooking, semi- sweet chips Nuts, unsalted, chopped	1 lb 8 oz 1 lb....	1 qt (2- 12 oz pg) 1 qt....	3. Fold chips and nuts into mixture. 4. Spread 5 lb 8 oz mixture into each ungreased pan; press mixture evenly into pan. 5. Bake 25 minutes or until lightly browned. 6. Cut 6 by 18 while still warm. When cool, remove from pans.	

NOTE: In Step 3, 1 lb 8 oz (2-12 oz pg) chocolate flavored baking chips may be used for chocolate, cooking, semisweet chips.

REVISION

OATMEAL COOKIES**YIELD: 100 Portions (6 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb.	2 qt.	1. Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
Salt.....	3/4 oz.	1 1/3 tbsp..	
Baking soda.....	2 1/4 tsp.	
Baking powder.....	1 1/4 oz.	2 2/3 tbsp..	
Eggs, whole.....	12 oz.	1 1/2 cups (8 eggs)	2. Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed 2 to 3 minutes or until smooth.
Water.....	1/2 cup....	
Vanilla.....	2 tbsp....	
Shortening.....	2 lb.	4 1/2 cups..	
Sugar, granulated...	1 lb 8 oz. .	3 1/2 cups..	
Sugar, brown, packed	2 lb.	4 1/4 cups..	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cereal, rolled oats. .	2 lb 8 oz. . .	3 ³ / ₄ qt.	3. Add rolled oats and raisins; mix about 1 minute.
Raisins.	1 lb 15 oz. .	1 ¹ / ₂ qt.	4. Drop about 1 tbsp (1 oz) dough in rows, 5 by 7, on lightly greased pans.
				5. Bake 16 to 18 minutes or until lightly browned.
				6. Loosen cookies from pans while still warm.

NOTE: In Step 5, if convection oven is used, bake at 325°F. 13 to 15 minutes or until lightly browned on high fan, open vent.

VARIATIONS

- OATMEAL CHOCOLATE CHIP COOKIES:** Follow Steps 1 and 2. In Step 3, omit raisins; add 2 lb 4 oz (3-12 oz pg) chocolate, cooking, semisweet chips or chocolate flavored baking chips. Follow Steps 4 through 6.
- OATMEAL NUT COOKIES:** Follow Steps 1 and 2. In Step 3, omit raisins; add 1 lb (1 qt) chopped, unsalted nuts. Follow Steps 4 through 6.

GINGERBREAD COOKIES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 400°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Gingerbread Cookie Mix, Sugar.. Shortening.....	5 lb.... 5 lb.... 32/3 oz	1-No. 10 cn 1-No. 10 cn 1/2 cup....	1. Place Gingerbread Cake Mix, Sugar Cookie Mix, contents of both soda pouches and shortening in mixer bowl. Mix at low speed 1 minute.
Water.....	22/3 cups..	2. Add water gradually to mixture while beating at low speed 1 minute until sides of bowl become clean. Scrape down bowl; mix at low speed 1 minute. 3. Divide dough into 10 pieces (about 1 lb 2 oz each). Form into rolls about 20 inches long; slice each roll into 20 pieces. 4. Place in rows 4 by 6 on lightly greased pans. Flatten cookies to 1/4 inch thick- ness. See General Information Regard- ing Cookies, Recipe No. H-G-1. 5. Bake 17 minutes or until done. 6. Loosen cookies from pan while still warm.

NOTE: In Step 5, if convection oven is used, bake at 350°F. 9 minutes on low fan, open vent.**REVISION**

OATMEAL COOKIES

(Oatmeal Cookie Mix)

YIELD: 100 Portions (6 Pans)

EACH PORTION: 2 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Oatmeal Cookie Mix	9 lb.	2-No. 10 cn	<ol style="list-style-type: none"> 1. Place Oatmeal Cookie Mix and contents of soda pouches in mixer bowl. Mix to combine cookie mix and soda; add water; mix at low speed about 1 minute. Scrape down bowl once during mixing. 2. Drop about 1 level tbsp dough in rows, 5 by 7, on lightly greased pans. 3. Bake 20 minutes or until lightly browned. 4. Loosen cookies from pans while still warm.
Water.....	1 lb.	2 cups.	

NOTE: In Step 3, if convection oven is used, bake at 325° F. 12 to 14 minutes or until lightly browned on high fan, open vent.

VARIATIONS

1. **OATMEAL RAISIN BARS:** In Step 1, combine cookie mix and soda with 1 lb 8 oz ($4\frac{2}{3}$ cups) raisins; mix until blended. Add water; mix. Omit Steps 2 through 4. Place about 5 lb 11 oz dough into each lightly greased 18 by 26 inch sheet pan (2 pans). Roll evenly to $\frac{1}{2}$ inch thickness with lightly floured rolling pin. Bake at 350°F. 25 to 30 minutes or in 325°F. convection oven 25 minutes or until lightly browned on low fan, closed vent. **DO NOT OVERBAKE.** Cut 6 by 18 while still warm. **NOTE:** If microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches); place about 2 lb 13 oz dough in each pan. Bake 14 minutes at 40% microwave power last 2 minutes. Cut 6 by 9 while still warm. **EACH PORTION: 2 Bars.**
2. **OATMEAL CHOCOLATE CHIP COOKIES:** In Step 1, combine cookie mix and soda with 1 lb 8 oz (2-12 oz pg) chocolate, cooking, semisweet chips or chocolate flavored baking chips; mix until blended. Add water; mix. Follow Steps 2 through 4.
3. **OATMEAL RAISIN COOKIES:** In Step 1, combine cookie mix and soda with 1 lb 8 oz ($4\frac{2}{3}$ cups) raisins; mix until blended. Add water; mix. Follow Steps 2 through 4.
4. **SPICED OATMEAL NUT COOKIES:** In Step 1, combine cookie mix and soda with 15 oz (3 cups) raisins, $\frac{2}{3}$ oz ($2\frac{2}{3}$ tbsp) ground cinnamon, $\frac{2}{3}$ oz ($2\frac{2}{3}$ tbsp) ground nutmeg, $\frac{1}{5}$ oz (1 tbsp) ground cloves and 8 oz (2 cups) chopped, unsalted nuts; mix until blended. Add water; mix. Follow Steps 2 through 4.

CRISP CHOCOLATE COOKIES**YIELD: 100 Portions (6 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening.....	3 lb.....	1 ³ / ₄ qt...	<ol style="list-style-type: none"> 1. Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing. 2. Divide dough into 10 pieces, about 1 lb 10 oz each. Form into rolls 2 inches thick. Wrap in waxed paper and chill at least 3 hours. 3. Slice each roll into 20 pieces. Place in rows, 5 by 7, on ungreased pans. 4. Bake about 10 minutes or until done. 5. Loosen cookies from pans while still warm.
Eggs, whole, slightly beaten	1 lb 12 oz	3 ¹ / ₄ cups (18 eggs)	
Water.....	1/2 cup...	
Sugar, granulated..	6 lb.....	3 ¹ / ₄ qt...	
Salt.....	1 oz.....	1 ² / ₃ tbsp..	
Baking powder....	1 ¹ / ₄ oz... ..	2 ² / ₃ tbsp..	
Cocoa.....	1 lb.....	1 qt.....	
Flour, wheat, gener- al purpose, sifted	5 lb.....	1 ¹ / ₄ gal..	

VARIATIONS

1. **CHOCOLATE COOKIES (CHOCOLATE COOKIE MIX):** Omit Steps 1 through 5. Place 10 lb (2-No. 10 cn) Chocolate Cookie Mix and contents of soda pouches in mixer bowl. Prepare according to instructions on container.
2. **DOUBLE CHOCOLATE CHIP BARS (CHOCOLATE COOKIE MIX):** Omit Steps 1 through 5. Place 10 lb (2-No. 10 cn) Chocolate Cookie Mix, contents of soda pouches, and 4¹/₂ cups water in mixer bowl. Beat at medium speed 1 minute. Add 2 lb 4 oz (3-12 oz pg) chocolate chips or chocolate flavored baking chips; mix at low speed. Spread 7 lb batter in each greased 18 by 26-inch sheet pans (2 pans). Bake for 25 to 30 minutes. Cut 6 by 18 per pan while warm. **EACH PORTION: 2 Bars.**
3. **DOUBLE CHOCOLATE CHIP COOKIES (CHOCOLATE COOKIE MIX):** Omit Steps 1 through 5. Place 10 lb (2-No. 10 cn) Chocolate Cookie Mix, contents of soda pouches, and 3 cups water in mixer bowl. Mix at medium speed 1 minute. Add 2 lb 4 oz (3-12 oz pg) chocolate chips or chocolate flavored baking chips; mix on low speed. Drop by rounded tbsp (1 oz), in rows, 5 by 7, on greased pans. Bake at 375°F. 12 to 14 minutes. Loosen cookies from pans while still warm.

PEANUT BUTTER COOKIES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening.....	1 lb 12 oz	1 qt.	1. Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing. 2. Divide dough into 10 pieces about 1 lb 3 oz each. Form into rolls 1 ³ / ₄ by 20 by 1 ¹ / ₄ inches; slice each roll into 20 pieces, about 1 oz each. 3. Place in rows, 4 by 6, on ungreased pans; using a fork, flatten to 1/ ₄ -inch thickness, forming a crisscross pattern. 4. Bake 15 minutes or until lightly browned. 5. Loosen cookies from pans while still warm.
Sugar, granulated..	2 lb.	4 ¹ / ₂ cups..	
Sugar, brown, packed	1 lb 8 oz..	3 ¹ / ₄ cups..	
Eggs, whole.....	1 lb 4 oz..	2 ¹ / ₄ cups (12 eggs)	
Vanilla.....	1 ¹ / ₃ tbsp..	
Peanut Butter.....	2 lb 8 oz..	4 ¹ / ₂ cups..	
Flour, wheat, general purpose, sifted	3 lb.	3 qt.	
Baking soda.....	1 ¹ / ₄ oz. ...	2 ² / ₃ tbsp..	
Salt.....	2 tsp.	

NOTE: In Step 4, if convection oven is used, bake at 325°F. 10 to 12 minutes or until lightly browned on high fan, open vent.

VARIATIONS

1. **PEANUT BUTTER COOKIES (SUGAR COOKIE MIX):** Omit Steps 1 and 2. Use 10 lb (2-No. 10 cn) canned Sugar Cookie Mix and contents of soda pouches. Mix to combine cookie mix and soda. Add 3 cups water and 2 lb 8 oz (4½ cups) peanut butter. Mix at low speed 1 minute. **DO NOT OVERMIX.** Drop by rounded tablespoons (about 1 oz). Follow Step 3. Omit Step 4. Bake 15 to 17 minutes at 375°F. or until lightly browned. For convection oven, see Note. **DO NOT OVERBAKE.** Follow Step 5.
2. **PEANUT BUTTER BARS (SUGAR COOKIE MIX):** Omit Steps 1 and 2. Use 10 lb (2-No. 10 cn) canned Sugar Cookie Mix and contents of soda pouches. Mix to combine cookie mix and soda. Add 2½ cups water and 2 lb 8 oz (4½ cups) peanut butter; beat at medium speed 1 minute. **DO NOT OVERMIX.** Press about 6 lb 14 oz dough evenly onto each ungreased sheet pan (2-18 by 26 inches). Bake at 350°F. 35 to 40 minutes or in 325°F. convection oven 20 to 25 minutes or until lightly browned on low fan, closed vent. **DO NOT OVERBAKE.** Cut 6 by 18 while still warm. **EACH PORTION:** 2 Bars.

CHOCOLATE DROP COOKIES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening.	2 lb 8 oz. .	5 1/2 cups.	1. Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until ingredients are thoroughly blended. Scrape down bowl once during mixing.
Eggs, whole, beaten	1 lb.	1 7/8 cups (10 eggs)	
Water.	1 qt.	
Sugar, brown, packed	4 lb.	8 1/2 cups.	
Milk, nonfat, dry. . . .	3 1/2 oz. . .	3/4 cup.	2. Drop about 2 tbsp (1 1/8 oz) dough in rows, 4 by 6, on greased pans.
Flour, wheat, general purpose, sifted	4 lb.	1 gal.	
Baking soda.	2/3 oz. . . .	1 1/3 tbsp.	3. Bake about 14 minutes or until done.
Salt.	3/4 oz. . . .	1 1/3 tbsp.	
Cocoa.	1 lb.	1 qt.	4. Loosen cookies from pans while still warm.
Vanilla.	1/4 cup.	

NOTE: In Step 3, if convection oven is used, bake at 325°F. , 12 minutes or until done on low fan, open vent.

VARIATION

- 1. CHOCOLATE DROP COOKIES (CHOCOLATE BROWNIE MIX):** Omit Steps 1 through 3. Place 10 lb (2-No. 10 cn) chocolate Brownie Mix, contents of soda pouches, and 3 cups water in mixer bowl. Mix at medium speed 1 minute. Drop about 1 tbsp (1 oz) or 1-No. 30 scoop dough in rows, 4 by 6, on greased pans. Bake 10 to 12 minutes or until done. Follow Step 4.

REVISION

SUGAR COOKIES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 400°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole.....	1 lb.....	17/8 cups (10 eggs)	1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing. 2. Divide dough into 10 pieces, about 1 lb 4 oz each. Form into rolls; slice each roll into 20 pieces.
Shortening.....	1 lb 8 oz..	3 1/3 cups.	
Water.....	1 1/4 cups.	
Vanilla.....	3 tbsp....	
Sugar, granulated..	4 lb 8 oz..	2 1/2 qt....	
Flour, wheat, general purpose, sifted	4 lb 12 oz	4 3/4 qt....	
Salt.....	1 oz.....	12/3 tbsp	
Baking powder....	3 oz.....	6 3/4 tbsp	
Milk, nonfat, dry..	1 1/4 oz....	1/4 cup....	3. Dip each piece in sugar; place sugared side up in rows, 4 by 6, on greased pans. 4. Flatten cookies to about 1/4 inch thickness. 5. Bake 10 to 12 minutes or until lightly browned. DO NOT OVER BAKE. 6. Loosen cookies from pans while still warm.
Sugar, granulated...	6 oz.....	3/4 cup....	

- NOTE:** 1. In Steps 3 and 4, cookies may be placed on greased pans, flattened, and sprinkled with sugar. See General Information Regarding Cookies, Recipe No. H-G-1.
2. In Step 5, if convection oven is used, bake at 350°F. 8 to 10 minutes or until lightly browned on low fan, open vent.

VARIATIONS

1. **SUGAR COOKIES (SUGAR COOKIE MIX):** Omit all ingredients. Use 10 lb (2-No. 10 cn) Sugar Cookie Mix. Prepare according to instructions on container. Bake at 375°F. 12 to 14 minutes or until lightly browned or in 325°F. convection oven 8 to 10 minutes on low fan, open vent.
2. **SNICKERDOODLE COOKIES:** Follow Steps 1 and 2. In Step 3, combine 7 oz (1 cup) granulated sugar and 1 1/3 oz (1/3 cup) ground cinnamon. Dip each piece in sugar and cinnamon mixture; place in rows, 4 by 6, on lightly greased pans. Follow Steps 4 through 6.
3. **SNICKERDOODLE COOKIES (SUGAR COOKIE MIX):** Omit all ingredients. Use 10 lb (2-No. 10 cn) Sugar Cookie Mix. Prepare according to instructions on container. Combine 7 oz (1 cup) granulated sugar and 1 1/3 oz (1/3 cup) ground cinnamon. Dip each piece in sugar and cinnamon; place in rows, 4 by 6, on lightly greased pans. Bake according to Variation 1.

COCONUT RAISIN DROP COOKIES

YIELD: 100 Portions (8 Pans)

EACH PORTION: 2 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, well beaten	6 oz.	3/4 cup (4 eggs)	1. Place ingredients in mixer bowl in order listed. Mix at low speed 2 minutes or until thoroughly blended. 2. Drop about 1 oz dough in rows, 4 by 6, on greased pans. 3. Bake 10 minutes or until done.
Shortening.....	1 lb.	2 1/4 cups	
Molasses.....	2 1/4 cups	
Water.....	2 cups...	
Flour, wheat, general purpose, sifted	2 lb 8 oz	2 1/2 qt.	
Sugar, granulated.....	1 lb.	2 1/4 cups	
Milk, nonfat, dry.....	1 3/4 oz. ...	6 tbsp.	
Baking powder.....	1 2/3 tbsp	
Baking soda.....	1 2/3 tbsp	
Coconut, prepared, sweetened, flaked	8 oz.	3 cups...	
Raisins.....	1 lb.	3 cups...	
Nuts, unsalted, chopped (optional)	1 lb.	1 qt.	

REVISION

CRISP DROP COOKIES

H. DESSERTS (COOKIES) No. 15

YIELD: 100 Portions (6 Pans)

EACH PORTION: 2 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	4 lb 8 oz	1 ¹ / ₄ gal.		1. Sift together flour and sugar. Set aside for use in Step 4.
Sugar, granulated. . .	12 oz. . .	1 ³ / ₄ cups.		
Sugar, granulated. . .	3 lb. . . .	6 ³ / ₄ cups.		2. Cream sugar, syrup, shortening, salt, eggs, and vanilla at low speed 5 minutes or until light and fluffy.
Syrup, blended.		1/4 cup.		
Shortening.	2 lb. . .	4 ¹ / ₂ cups.		
Salt.	1 ¹ / ₄ oz	2 tbsp.		
Eggs, whole.	5 oz. . .	9 tbsp (3 eggs)		
Vanilla.		2 tbsp.		
Milk, nonfat, dry. . . .	2 ¹ / ₂ oz	1/2 cup.		3. Reconstitute milk; add soda; add to creamed mixture. Blend thoroughly.
Water, warm.		2 ³ / ₄ cups		
Baking soda.	1 oz. . .	2 ¹ / ₃ tbsp		
				4. Add dry ingredients to mixture; mix only until ingredients are combined. DO NOT OVERMIX.
				5. Drop by tablespoons, or through size 10 plain pastry tube, in rows 5 by 7, onto lightly greased pans.
				6. Bake 14 to 16 minutes or until lightly browned.
				7. Loosen cookies from pans while still warm.

REVISION

COCONUT CEREAL COOKIES

YIELD: 100 Portions (8 Pans)

EACH PORTION: 2 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb.	2 qt.	1. Sift flour, salt and soda together. Set aside for use in Step 3.
Salt.	2/3 oz. ...	1 tbsp.	
Baking soda.	1 tbsp.	
Shortening.	2 lb.	4 1/2 cups	2. Cream shortening and sugars in mixer bowl at low speed 1 minute. Mix at medium speed 3 minutes or until light and fluffy.
Sugar, granulated. .	2 lb.	4 1/2 cups	
Sugar, brown, packed	1 lb 12 oz	3 3/4 cups	
Eggs, whole.	1 lb.	1 7/8 cups (10 eggs)	3. Add eggs and vanilla to creamed mixture. Beat at low speed 1 minute or until well blended. At low speed, add dry ingredients. Scrape bowl; mix at low speed 1 minute or until combined.
Vanilla.	1 tbsp.	
Coconut, prepared, sweetened, flaked	1 lb.	5 1/2 cups	4. Add coconut and cereals to dough; mix at low speed only until ingredients are combined. Let dough stand about 30 minutes.
Cereal, rolled oats	9 oz.	3 cups.	
Cereal, corn flakes	1 lb.	1 gal.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Divide dough into 10 pieces, about 1 lb 1 oz each. Form into rolls; slice each roll into 20 pieces. 6. Place in rows, 4 by 6, on ungreased pans; flatten to $\frac{1}{4}$ inch. 7. Bake about 12 to 14 minutes or until lightly browned. 8. Loosen cookies from pans while still warm.

- NOTE:
1. In Step 4, other prepared cereals such as bran flakes, wheat flakes, puffed rice, puffed corn, or puffed wheat, or combination of cereals may be used for corn flakes.
 2. In Step 7, if convection oven is used, bake at 325°F., 8 to 10 minutes or until lightly browned on high fan, open vent.

HERMITS

YIELD: 100 Portions (4 Pans)				EACH PORTION: 2 Bars
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated. . .	2 lb 12 oz. .	1 1/2 qt.	1. Blend sugar, shortening, baking soda, eggs, nutmeg, and cinnamon in mixer bowl at low speed 1 to 2 minutes or until well blended. Scrape down bowl.
Shortening.	1 lb 6 oz. . .	3 cups.	
Baking soda.	3 1/4 tsp.	
Eggs, whole.	14 oz.	12/3 cups (9 eggs)	
Nutmeg, ground. . .	1/2 oz.	2 tbsp.	
Cinnamon, ground	1/2 oz.	2 tbsp.	
Molasses.	1 1/2 cups	2. Add molasses, water and raisins; mix at medium speed about 1 minute or until blended.
Water.	1 cup.	
Raisins.	2 lb.	1 1/2 qt.	
Flour, wheat, general purpose, sifted	4 lb 4 oz. .	4 1/4 qt.	3. Add flour gradually; mix at low speed only until ingredients are combined.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				<p>4. Divide dough into 12 pieces weighing about 1 lb 1 oz each; form into strips about 22 inches long. Place 3 strips on each lightly greased pan. Press strips down until each is 3 inches wide, and $\frac{3}{8}$ inches thick (See Recipe No. H-G-1).</p> <p>5. Bake about 25 minutes or until done.</p> <p>6. Loosen baked strips from pans while still warm; cut each strip into 16 bars.</p>

NOTE; In Step 5, if convection oven is used, bake at 325°F. 10 to 12 minutes or until done on low fan, open vent.

RAISIN NUT BARS**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1 Bar****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	12 oz. . . .	1 1/2 cups (8 eggs)	1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing. 2. Divide dough into 9 pieces, about 1 lb 9 oz each; form into strips about 22 inches long on lightly greased pans, 3 strips per pan. Press strips down until each strip is about 4 inches wide and 3/8 inch thick (See Recipe No. H-G-1).
Water.	12 oz. . . .	1 1/2 cups	
Shortening.	1 lb 8 oz. .	3 1/3 cups	
Sugar, brown, packed	3 lb.	6 1/2 cups	
Flour, wheat, general purpose, sifted	4 lb 14 oz	4 3/4 qt.	
Milk, nonfat, dry.	1 1/4 oz. . .	1/4 cup.	
Salt.	1 oz.	12/3 tbsp	
Baking soda.	3/4 oz. . . .	12/3 tbsp	
Cinnamon, ground. . .	1/2 oz. . . .	2 tbsp.	
Nutmeg, ground.	1/6 oz. . . .	2 tsp.	
Raisins.	1 lb 15 oz	1 1/2 qt.	3. Mix egg and water together. Brush top of each strip of dough with egg and water mixture.
Nuts, unsalted, chopped	1 lb 8 oz. .	1 1/2 qt.	
Eggs, whole, beaten	12/3 oz. . .	3 tbsp (1 egg)	
Water.	2 oz.	1/4 cup.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated. . . .	3 ¹ / ₂ oz. . . .	1/2 cup.		4. Sprinkle about 2 ¹ / ₂ tsp sugar over each strip. 5. Bake 20 to 25 minutes or until done. 6. While still warm, cut each strip into 12 bars, about 1 ³ / ₄ inches wide.

NOTE: In Step 5, if convection oven is used, bake at 325°F. 10 to 12 minutes or until done on low fan, open vent.

VARIAION

1. **GINGER RAISIN BARS (OATMEAL COOKIE MIX AND GINGERBREAD CAKE MIX):**
 Omit ingredients in Step 1. Combine 4 lb 8 oz (1-No. 10 cn) Oatmeal Cookie Mix, 5 lb (1-No. 10 cn) Gingerbread Cake Mix, 1 lb (2 cups) water and 1 lb 15 oz (1¹/₂ qt) raisins. Mix as directed in Step 1. In Step 2, divide dough into 9 pieces, about 1 lb 7 oz each. Proceed with remainder Step 2. Omit Steps 3 through 5. Bake at 375°F. 25 to 30 minutes or in 325°F. convection oven 16 to 18 minutes or until done on low fan, open vent. Follow Step 6.

GINGER MOLASSES COOKIES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar Cookie Mix. . .	10 lb.	2-No. 10 cn	1. Mix cookie mix and contents of soda pouches.
Ginger, ground.	1 1/2 oz. . .	6 tbsp.	2. Add ginger, cinnamon, molasses, and water. Beat at medium speed 2 minutes or until blended.
Cinnamon, ground. . .	2/3 oz. . . .	2 2/3 tbsp.	3. Drop by tablespoons in rows 4 by 6, on well greased pans.
Molasses.	3/4 cup.	4. Bake 11 to 13 minutes or until done.
Water.	3 cups.	5. Loosen cookies from pans while still warm.

VARIATION

1. **GINGER MOLASSES BARS:** Follow Step 1. In Step 2, reduce water to 2 cups. Beat at medium speed 1 minute. **DO NOT OVERMIX.** Omit Steps 3 through 5. Spread about 6 lb 2 oz (2 3/4 qt) dough evenly into each greased pan. Bake at 350°F. 25 minutes. Cut 6 by 18 while still warm. **EACH PORTION: 2 Bars.**

REVISION

CHOCOLATE CHIP COOKIES

YIELD: 100 Portions (8 Pans)				EACH PORTION: 2 Cookies	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Flour, wheat, general purpose, sifted	3 lb 4 oz	3 ¹ / ₄ qt.	1. Sift together flour, baking soda and salt. Set aside for use in Step 4.	
Baking soda.	3/4 oz. .	1 ² / ₃ tbsp.		
Salt.	1 oz. . .	1 ² / ₃ tbsp.		
Shortening.	2 lb. . .	4 ¹ / ₂ cups.	2. Cream shortening in mixer bowl at medium speed about 1 minute. Gradually add sugars; mix at medium speed 3 minutes or until light and fluffy. Scrape down bowl.	
Sugar, brown, packed	1 lb 10 oz	3 ¹ / ₂ cups.		
Sugar, granulated. .	1 lb 9 oz	3 ¹ / ₂ cups.		
Eggs, whole.	1 lb. . . .	1 ⁷ / ₈ cups (10 eggs)	3. Combine slightly beaten eggs and water; add gradually to creamed mixture. Blend thoroughly about 1 minute. Add vanilla. Mix thoroughly. 4. Add dry ingredients; mix only until ingredients are combined about 1 minute.	
Water, warm.	2 tbsp.		
Vanilla.	1 tbsp.		
Chocolate, cooking, semisweet chips	2 lb 4 oz	1 ¹ / ₂ qt (3-12 oz pg)	5. Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Drop by tablespoons in rows, 4 by 6, on ungreased pans. 7. Bake 12 to 15 minutes or until lightly browned. 8. Loosen cookies from pans while still warm.

- NOTE:**
1. In Step 5, 2 lb 4 oz (3-12 oz pg) chocolate flavored baking chips may be used for chocolate, cooking, semisweet chips.
 2. In Step 5, 1 lb 8 oz (1½ qt) chopped pecans or walnuts may be added.
 3. In Step 6, 1-No. 40 scoop may be used.
 4. In Step 7, if convection oven is used, bake at 325°F., 10 to 12 minutes on high fan, open vent.

VARIATIONS

1. **CHOCOLATE CHIP COOKIES (SUGAR COOKIE MIX):** Omit Steps 1 through 4. Use 10 lb (2-No. 10 cn) Sugar Cookie Mix and contents of soda pouches. Combine cookie mix and soda. Add 3 cups water. Beat at medium speed 1 minute. **DO NOT OVERMIX.** Follow Step 5. Omit Step 6. Drop by slightly rounded tbsp (about 1 oz) in rows, 4 by 6, on greased sheet pans. Omit Step 7. Bake 12 to 14 minutes or until done. Follow Step 8.
2. **CHOCOLATE CHIP BARS (SUGAR COOKIE MIX):** Omit Steps 1 through 4. Use 10 lb (2-No. 10 cn) Sugar Cookie Mix and contents of soda pouches. Combine cookie mix and soda. Add 2 cups water. Beat at medium speed 1 minute. **DO NOT OVERMIX.** Follow Step 5. Omit Steps 6 through 8. Evenly spread about 6 lb 9 oz dough into each well-greased sheet pan (2-18 by 26 inches). Bake at 350°F. 20 to 30 minutes or in 325°F. convection oven 20 to 25 minutes on low fan, closed vent or until lightly browned. **DO NOT OVERBAKE.** Cut 6 by 18 while still warm. **EACH PORTION:** 2 Bars. **NOTE:** 1 lb 8 oz (1½ qt) chopped pecans or walnuts may be added in Step 5.

CHOCOLATE CHIP COOKIES

YIELD: 100 Portions (8 Pans)				EACH PORTION: 2 Cookies	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Flour, wheat, general purpose, sifted	3 lb 4 oz	3 $\frac{1}{4}$ qt.	1. Sift together flour, baking soda and salt. Set aside for use in Step 4.	
Baking soda.	$\frac{3}{4}$ oz. .	1 $\frac{2}{3}$ tbsp.		
Salt.	1 oz. . .	1 $\frac{2}{3}$ tbsp.		
Shortening.	2 lb. . .	4 $\frac{1}{2}$ cups.	2. Cream shortening in mixer bowl at medium speed about 1 minute. Gradually add sugars; mix at medium speed 3 minutes or until light and fluffy. Scrape down bowl.	
Sugar, brown, packed	1 lb 10 oz	3 $\frac{1}{2}$ cups.		
Sugar, granulated. .	1 lb 9 oz	3 $\frac{1}{2}$ cups.		
Eggs, whole.	1 lb. . . .	1 $\frac{7}{8}$ cups (10 eggs)	3. Combine slightly beaten eggs and water; add gradually to creamed mixture. Blend thoroughly about 1 minute. Add vanilla. Mix thoroughly. 4. Add dry ingredients; mix only until ingredients are combined about 1 minute.	
Water, warm.	1 oz. . . .	2 tbsp.		
Vanilla.	$\frac{1}{2}$ oz. . . .	1 tbsp.		
Chocolate, cooking, semisweet chips	2 lb 4 oz	1 $\frac{1}{2}$ qt (3-12 oz pg)	5. Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Drop by tablespoons in rows, 4 by 6, on ungreased pans.
				7. Bake 12 to 15 minutes or until lightly browned.
				8. Loosen cookies from pans while still warm.

- NOTE:
1. In Step 5, 2 lb 4 oz (3-12 oz pg) chocolate flavored baking chips may be used for chocolate, cooking, semisweet chips.
 2. In Step 5, 1 lb 8 oz (1 $\frac{1}{2}$ qt) chopped pecans or walnuts may be added.
 3. In Step 6, 1-No. 40 scoop may be used.
 4. In Step 7, if convection oven is used, bake at 325°F., 10 to 12 minutes on high fan, open vent.

(CONTINUED)

CHOCOLATE CHIP COOKIES

VARIATIONS

1. **CHOCOLATE CHIP COOKIES (SUGAR COOKIE MIX).** Omit Steps 1 through 4. Use 10 lb (2-No. 10 cn) Sugar Cookie Mix and contents of soda pouches. Combine cookie mix and soda. Add 1 lb 8 oz (3 cups) water. Beat at medium speed 1 minute. **DO NOT OVERMIX.** Follow Step 5. Omit Step 6. Drop by slightly rounded tbsp (about 1 oz) in rows, 4 by 6, on lightly greased sheet pans. In Step 7, bake 12 to 14 minutes or until done. Follow Step 8.
2. **CHOCOLATE CHIP BARS (SUGAR COOKIE MIX):** Omit Steps 1 through 4. Use 10 lb (2-No. 10 cn) Sugar Cookie Mix and contents of soda pouches. Combine cookie mix and soda. Add 1 lb (2 cups) water. Beat at medium speed 1 minute. **DO NOT OVERMIX.** Follow Step 5. Omit Steps 6 through 8. Place about 6 lb 9 oz dough in each lightly greased sheet pan (2-18 by 26 inches). Roll evenly to 1/2 inch thickness with lightly floured rolling pin. Bake at 350°F. 20 to 30 minutes or in 325°F. convection oven 20 to 25 minutes or until lightly browned on low fan, closed vent. **DO NOT OVERBAKE.** Cut 6 by 18 while still warm. **EACH PORTION:** 2 Bars. Note: 1 lb 8 oz (1 1/2 qt) chopped pecans or walnuts may be added in Step 5. **NOTE:** If microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches). Place 3 lb 1 oz dough in each pan. Bake at 350°F. 16 minutes or until lightly browned with 40% microwave power for last 2 minutes. **DO NOT OVERBAKE.** Cut 6 by 9 while still warm.

LEMON COOKIES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 2 Cookies****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole.	1 lb 12 oz	3 ¹ / ₄ cups (18 eggs)	1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
Shortening.	1 lb 12 oz	1 qt.	
Butter or margarine	1 lb 12 oz	3 ¹ / ₂ cups	
Lemon flavoring.	2 tbsp.	
Sugar, granulated	3 lb 2 oz	13 ³ / ₄ qt.	
Flour, wheat, general purpose, sifted	5 lb.	11 ¹ / ₄ gal.	
Salt.	1 oz.	12 ² / ₃ tbsp	
Baking soda.	1 tbsp.	
Sugar, powdered, sifted	1 lb.	1 qt.	2. Divide dough into 10 pieces, about 1 lb 4 oz each. Roll in powdered sugar forming rolls 2 inches thick.
				3. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6, on greased pans. DO NOT flatten cookies.
				4. Bake 12 to 14 minutes or until done.
				5. Loosen cookies from pans while still warm.

REVISION

(OVER)

NOTE: A pastry tube may be used to drop cookies onto sheet pans.

VARIATIONS

1. **ALMOND COOKIES:** In Step 1, omit lemon flavoring; use 2 tbsp almond flavoring. Follow Steps 2 through 5.
2. **ORANGE COOKIES:** In Step 1, omit lemon flavoring; use 2 tbsp orange flavoring and 1 oz grated orange rind (optional). Follow Steps 2 through 5.
3. **VANILLA COOKIES:** In Step 1, omit lemon flavoring; use 2 tbsp vanilla. Follow Steps 2 through 5.

FUDGY BROWNIES**Yield** 108 Portions**Pan Size** 18 x 26 inch Sheet Pan

(2) Pans 350° F.

Each Portion 1 Brownie

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
228 cal	49 g	4 g	3 g	11 %	1 mg	193 mg	1 g	49 mg

Ingredients

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

SUGAR, GRANULATED

COCOA

BAKING POWDER

BAKING SODA

SALT

WATER

PRUNE PUREE

CHOCOLATE, COOKING, UNSWEETENED MELTED

VANILLA, EXTRACT

EGG WHITES, FROZEN THAWED

Weight**Measure****Issue**

3 lb

3 qt

5 1/3 lb

3 qt

1 1/2 lb

2 qt

2 3/8 oz

5 1/3 tbsp

5/8 oz

4 tsp

3/4 oz

3 1/2 tsp

2 3/8 lb

4 3/4 cup

3 3/4 lb

1 1/2 qt

1 1/8 lb

2 2/3 cup

3 1/8 oz

5 2/3 tbsp

2 5/8 lb

4 3/4 cup

Methods

- 1 Sift together flour, sugar, cocoa, baking powder, baking soda and salt. Set aside for use in Step 3.
- 2 Place prune puree, water, melted chocolate and vanilla in mixer bowl; blend well at low speed 1 minute. CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Add egg whites; mix at low speed for 30 seconds; scrape down bowl.
- 3 Add dry ingredients to mixer bowl; mix at low speed 1 minute. Scrape down bowl; mix at low speed 2 minutes or until thoroughly blended.
- 4 Spread about 9 lb 14 oz batter into each lightly greased pan.
- 5 Bake about 20 to 25 minutes or until done. Do not overbake.
- 6 Cool; cut 6 by 9.

Notes

- 1 In Step 5, if convection oven is used, bake at 325° F. 18 to 20 minutes or until done on high fan, open vent.

CRISPY MARSHMALLOW SQUARES**Yield** 108 Portions**Pan Size** 18 X 26 SHEET

(2) Pans ° F.

Each Portion 2 SQUARES

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
255 cal	49 g	2 g	6 g	20 %	0 mg	353 mg	0 g	6 mg

Ingredients**Weight****Measure****Issue**

NONSTICK COOKING SPRAY

1/8 oz

MARGARINE

1 1/2 lb

3 cup

MARSHMALLOWS, MINIATURE

8 lb

VANILLA, EXTRACT

1 oz

2 tbsp

CEREAL, CRISPY RICE

5 lb

5 gal

Methods

- 1 Lightly spray sheet pans with non-stick spray.
- 2 Melt margarine in steam jacketed kettle.
- 3 Add marshmallows and vanilla. Stir constantly until marshmallows are completely melted, about 5 to 6 minutes.
- 4 Turn off heat; add cereal to marshmallow mixture; stir vigorously until cereal is well coated.

Methods

- 5 Turn 6 lb 14 oz mixture into each lightly sprayed sheet pan. Using a lightly sprayed rolling pin, roll mixture firmly to spread evenly in each pan. Cut 9 by 12. Remove from pan when cool.

Notes

- 1 In Step 2, do not use reduced fat margarine.
- 2 In Step 5, product may be cut into diamonds (6 lengthwise cuts and 14 diagonal cuts make 48 diamonds and 12 triangles (2 per portion)).

BANANA SPLIT BROWNIES**Yield** 108 Portions**Pan Size** 18 x 26 inch sheet pan

(2) Pans 350° F.

Each Portion 1 Brownie

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
248 cal	53 g	3 g	3 g	11 %	0 mg	190 mg	2 g	15 mg

Ingredients

	Weight	Measure	Issue
WATER, HOT	3 1/2 lb	1 3/4 qt	
BROWNIE MIX, CHOCOLATE LOWFAT	12 lb	2 5/8 gal	
BANANAS, FRESH PEELED, CUT 1/2 LNGWSE, 1/4" SLICE	5 lb	3 1/2 qt	7 2/3 lb
CHERRIES, MARASCHINO DRAINED, CHOPPED	1 1/2 lb	3 1/3 cup	3 lb
NONSTICK COOKING SPRAY	3/8 oz		

Methods

- 1 Place water in mixer bowl. Add brownie mix; mix on low speed 1 minute. Scrape down bowl. Mix on low speed 1 1/2 minutes.
- 2 Add bananas and cherries. Mix on low speed 15 seconds.
- 3 Lightly spray each sheet pan with nonstick cooking spray. Pour 10 lb 14 oz (4 1/2 qt) batter into each pan. Spread evenly.
- 4 Bake 26 to 30 minutes or until done. Do not overbake.

Methods

5 CCP: Refrigerate product at 41° F. or lower. Cut 6 x 9.

Notes

- 1 In Step 4, if a convection oven is used, bake at 325° F. 22 to 25 minutes or until done on high fan, open vent.
- 2 If the brownie mix package directions call for eggs, use an equal amount of egg whites. If the mix calls for oil, use an equal volume of water.

ABRACADABRA BARS**Yield** 100 Portions**Pan Size** 18 x 26 inch Sheet Pan

(2) Pans 350° F.

Each Portion 2 Bars

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
210 cal	42 g	2 g	4 g	17 %	0 mg	170 mg	1 g	12 mg

Ingredients

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

Weight

4 1/8 lb

Measure

4 1/8 qt

Issue

BAKING SODA

1 1/4 oz

2 2/3 tbsp

SALT

7/8 oz

1 1/3 tbsp

CINNAMON, GROUND

1/3 oz

1 1/3 tbsp

NUTMEG, GROUND

1/4 oz

2 1/2 tsp

CLOVES, GROUND

1/4 oz

2 1/2 tsp

GINGER, GROUND

1/8 oz

2 1/2 tsp

POTATO, SWEET, CANNED W/O SKIN, COOKED, MASHED

4 1/2 lb

9 3/4 cup

SUGAR, GRANULATED

3 1/4 lb

7 1/2 cup

SHORTENING

12 2/3 oz

1 3/4 cup

VANILLA, EXTRACT

2 3/4 oz

1/3 cup

RAISINS

1 7/8 lb

1 1/2 qt

NONSTICK COOKING SPRAY

1/4 oz

Methods

- 1 Combine flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger.
- 2 Blend sweet potatoes, sugar, shortening and vanilla on medium speed 1 minute; scrape down bowl. Beat on high speed 1 minute or until light and fluffy. Scrape down bowl.
- 3 Gradually add dry ingredients to sweet potato mixture, while mixing on low speed 1 minute. Scrape down bowl; mix on medium speed 30 seconds or until just blended.
- 4 Fold in raisins at low speed 30 seconds.
- 5 Very lightly spray sheet pans with non-stick cooking spray. Using a rolling pin, spread 7 lb 5 oz mixture evenly in each pan.
- 6 Bake in a conventional oven at 350° F. for 35 minutes or until a toothpick inserted in the center comes out clean and bars are lightly browned. Cool. Cut into bars 6 by 18.

Notes

- 1 In Step 6, if a convection oven is used, bake at 325° F. for 16 to 18 minutes or until a toothpick inserted in the center comes out clean and bars are lightly browned, on low fan, open vent.